FOOD SERVICE SPECIALIST FORCE NOTES

APRIL 2003

Official disclaimer: This newsletter is for the purpose of passing information to those within the Food Service Specialist Rating. The material contained within is not for record purposes nor represents any Coast Guard official policy. Questions, comments, items of interest may be sent to: Bphelps@COMDT.USCG.mil

Points of Contact for the FS Program

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FS Program Supervisor Ms. Vicki Brannan 202-267-2225

CGEFS Awards Program in Dallas:

SUBJ: CANX TONOS FOR CG EXCELLENCE IN FOOD SERVICE AWARDS DALLAS, TEXAS

- A. MY R 051418Z MAR 03, TONOS FOR CG EXCELLENCE IN FOOD SERVICE AWARDS DALLAS, TEXAS
- B. ALCOAST 057/03
- C. ALCOAST 074/03
- D. COAST GUARD EXCELLENCE IN FOOD SERVICE AWARDS, COMDTNOTE 1650
- 1. DUE TO THE WAR IN IRAQ AND THE WORLD SITUATION AT THIS TIME THE COAST GUARD WILL HAVE TO POSTPONE THE COAST GUARD EXCELLENCE IN FOOD

SERVICE AWARDS PROGRAM IN DALLAS TX TILL LATER THIS YEAR.

- 2. TONOS WILL BE REISSUED WHEN A FIRM DATE HAS BEEN CONFIRMED.
- 3. PER REF A, THE FOLLOWING TONOS ARE CANCELLED FOR THIS YEARS JOINT

MILITARY FOOD SERVICE AWARDS PROGRAM IN DALLAS TEXAS.

A. ATTENDEES

UNIT MBR TONO

- 4. COMDT (G-WKW) POC IS CWO AVERILL AT 202-267-1197.
- 5. RELEASED BY CAPT R. L. SKEWES, CHIEF, OFFICE OF WORK-LIFE.

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LINKS OF INTEREST FOR FOOD SERVICE SPECIALIST.

1. http://www.uscg.mil/hq/tqc/FY03FOODSERVICE.xls This is the site to use for finding the "A" and "C" school schedules. One note to make though, the fax number for this office is (202) 267-2556. I am currently looking to correct that information and hope to correct it soon.

2. <u>FSa</u>

Click on the underlined to the left and you will get to the Petaluma FS page and a whole lot of information will be at your fingertips. Manuals, BDFA and meal price messages etc.

3. http://cgweb.uscg.mil/g-w/g-wp/g-wp-1/fss.htm

This link gives support and the how to on getting billets on the radar screen and or reprogram billets. Very important in today's environment!

- 4. http://cgweb.uscg.mil/g-w/g-wp/g-wp-1/home.htm
 This link provides up to date FS Rating Force numbers to interested personnel.
- 5. http://www.uscg.mil/hq/reserve/reshmpg.html
 This link provides needed information to support our Reserves that are either drilling or on EAD.

Food	Service Speciali	st Class Dates.	"A"	School	Conve	ning
Session	Class size	Convening	Date	Gra	duation	Date.
#31	14	14 Apr	03		03 Jul	03
#32	14	12 May	03		01 Aug	03
#33	14	09 Jun	03		29 Aug	03
#34	14	07 Jul	03		26 Sep	03
#35	14	05 Aug	03		24 Oct	03
#36	14	02 Sep	03		21 Nov	03
#37	14	29 Sep	03		19 Dec	03

	Retirements	Approved	this	calendar	Year.	
		FS1	FSC	FSCS	FSCM	
July	2003	1	1	2		
August	2003	3	3			
September	2003	1	1	2		
October	2003	1	1			
November	2003	1		•		•
December	2003	3	2			

There was Senior Leadership FS Conference that was held in Petaluma, CA 24 through 28 February 03. In attendance to this Conference were members from both FSATS, The "A" School Chief, Headquarters FS Staff, FINCEN auditor, Automation Contractors team, DSCP (Prime Vendor Program element) representative and Wellness Program members. The purpose of the Conference was to bring forth issues concerning our rate, get an understanding of what the FSATS see when they do training, "A" school issues were discussed as well as the FS Qualifications.

FS CONFERENCE 24 – 28 FEBRUARY 2003

Monday	0800 - 0830 0830 - 0900 0910 - 0945 1000 - 1100 1100 - 1200 1200 - 1300	Intro CWO3 Averill/Vicki Brannan Intro Facilitator and ground rules LT Dixon Tour of FS A and C school facilities "Five-a-Day" Wellness Intro to FS QUALS Review Lunch
	1300 - 1400	Special command Aid program FSCS Garrett/CWO3 Averill
	1400 - 1600	Open Forum with CWO Averill (Personnel issues)
Tuesday	0800 - 1200	Automation presentation Vicki Brannan and staff from The contractor.
	1200 - 1300	Lunch
	1300 - 1400	FINCEN Open discussion with Sharon Burkhiemer with FSAT's and C school staff
	1400 - 1530	C school Staff open forum with FSAT and FS Program Folks
	1530 – 1600	FSC Dietz Power point presentation Upper Galley
Wednesday	0800 - 0900	FSO quals and course FSC school staff
	0900 - 1200	Force and training issues FSCM Phelps
	1200 - 1300	Lunch
	1300 - 1400	FSCS Stage present FS school proposal, lower galley North side
	1400 – 1430	Mr. Averill meet with Instructors
	1430 – 1500	FSC Merrill and his CD
	1500 - 1600	Roundtable discussion with FSAT teams Round-ups, Problems in the field, open forum to discuss program
Thursday	0000 1000	And unit needs PENN STATE
Thursday	0800 – 1000 1000 - 1200	A-76
	1200 - 1200	Lunch
	1300 - 1400	FS QUALS Review discussion
	1400 - 1600	Open time for school staff, students etc. presentation or Discussion
Friday	0800 - 1130	Open forum (DSCP) Both FSATS, School staff and FS Program staff (Awards Program, FS of the year, Training)
	1130 - 1200	Closing

Five a Day Program: The program goal is to increase the Awareness of the importance of eating at least 5 – 10 servings of fruits and vegetables a day; To increase the consumption of fruits and vegetables by providing the Coast Guard community specific information on how to incorporate fruits and vegetables into daily routines. The Five a day Campaign is a National Health Education Program, the Coast Guard adopted and the Campaign is Jointly sponsored between Industry and Government. September is 5 A Day Month where the FS can advertise 5 a day benefits with posters, pamphlets, make 5 a day your personal goal, put fruit and vegetables on your breakfast bar, in box lunches, make super Salad bars, add low fat fruit desserts, change serving line...put vegetables first, and provide more fruits and vegetables at every meal! Leave fruit out....it is a great fast food. The 5 A Day the Coast Guard Way team is as follows:

Program Coordinator: Jeanett Skinner D5 Health Promotion Manager

Strategic Planning Committee: LTJG Rachell Cannon, CPO M Delong, CPO L Howell, CPO M Jones, CPO D Lehmkuhl, PO S Franklin and PO S. Knight. Some of the feedback given about this program was mainly about that this is great, but where is the push to get it out to the field. The support to push this program just does not seem to be there.

The FS qualifications review is scheduled for this year, and it starts with the Occupational Analysis and the review of the findings from the field in June. There will be a full review of the FS qualifications in October.

SCPO Garrett gave a great over view of the Special Command Aid program and how the support of the FSATS and other senior FS could help squelch some of the old fears of this program. Please call Senior Chief Garrett if you have questions about this program.

The Automation of the FS rate is at the study stage by a company that will be visiting units of different sizes, regions and to some of the most remote or extraordinary circumstances. The Company will then study their findings and give a realistic overview of how our rate can streamline or eliminate some of our administrative burdens. If all works out, the automation of the FS rate could be seen within five years.

Sharon Burkhiemer from FINCEN gave an overview of her team, some statistics the key information that they track. Key information for the field to know is that there are four Auditors, as follows:

4, 6, C, Q	Theresa Gamboa	C – District 9	4 – District 14
3, 7, J	Rob Odegaard	Q – Petaluma	6 - MLCPAC
1, 8	Bob Califano	J – District 11	
S	Darlene Tester	S – District 13	

There was a discussion of how to get reports in a timelier manner, and how the auditors can help the customers. The one thing that was of question was the finding that the Auditors were putting down the receipts of monies before the acknowledgement of receipt came in, and this is messing up the field units. There was not time enough to really come up with solutions, but there will be a continued effort to better serve the customers and get the knowledge out in the field to get a better end product for all concerned.

Chief Dietz gave an excellent power point over view of the upper galley and its role in helping equip our future FS with the book knowledge and practical exercises to succeed in the field.

SCPO Stage gave an excellent overview of the lower galley, highlighting the strenuous achievements that the School Staff and the Class "A" students are competing each day. The current maximum number of "A" school students is 14 and the school is for 12 weeks. The numbers of meals served are at an increase, and there is no sign of ebbing in the future, the Staff has been able to get temporary support in keeping some of the graduates to become duty cooks at the galley before they report to their new unit. The staff is aware that with the increase in patrons the quality of training has decreased, the staff is in a Production Cooking environment versus a training environment. It is good for the field to know this to help prepare for the new FS and give good training and supervision to help the new graduate. There is a study to see if the upper galley can support the "A" school fully and get an increase of FS billets in the lower galley, this is only a study at this time.

Chief Merrill has been working on a CD that an FSO can put in for studying and field support for the FS rate. The CD concept is being adopted for the following reasons: one source access to Pubs and Directives, Access to Paperwork, Access to Training Material, Access to Career and

Professional Development and Access to web for all members. The conference team had the opportunity to view this program and there was a consensus that at first sight, this is great.

Chief Merrill has been working with Penn State and its Culinary Arts Degree program. This is a good program, and it can work for those who desire to go this route. Any interested members can call and ask for Dr Jim Bardi at 610-396-6123 or Ed Thompson at 814-865-4387 or 1-800-252-3592.

There is an interest at the Admiral Level to get some of the A-76 galleys back to FS billeted. Caution to this though, the billets have to come from somewhere and right now the growth that is needed for the FS rate is for the support of units increasing their PAL due to MSSTs, TACLETS and other growth platforms. The concept of taking back some ashore billets at large Commands is great and is supported, and the balance of growth in needed areas of small and medium ashore billets is critical, and that is what I and the FS Staff here in Headquarters track and work on.

DSCP gave an overview of their program and its continued support to get the Prime Vendor program working for all units. The Prime Vendor program has weaknesses, but over all the program works. I hope all will at least look into this program before it becomes mandatory and then they will be without the base knowledge.

If I did not cover a subject that you found interesting or you want more information, please call and I will answer to the best of my knowledge. Lots of information to cover, and I am glad to get some of this out.